

AMENDMENTS TO THE CLAIMS

1. (Original) A method of making a fruit pastry in the form of a bar, the method being characterized in that it comprises the steps consisting in:

lining a mold of elongate shape and substantially U-shaped section with a pastry dough covering the bottom of the mold and its side walls over a fraction only of their height up from the bottom;

pouring a confectioner's mix onto the dough;

covering the dough and the confectioner's mix with a trimming of fruit or pieces of fruit mixed with a gelling composition by pouring the trimming into the mold up to the top thereof; and

baking the pastry and the covered confectioner's mix in the mold.

2. (Original) A method according to claim 1, characterized in that a confectioner's mix is used selected from an almond cream and a confectionery filling.

3. (Currently Amended) A method according to claim 1 ~~or claim 2~~, characterized in that a gelling composition is used that contains brown sugar.

4. (Currently Amended) A method according to ~~any one of claims 1 to 3~~ claim 1, characterized in that a gelling composition is used that contains a gelling ingredient.

5. (Currently Amended) A method according to ~~any one of claims 1 to 4~~ claim 1, characterized in that a single-use mold is used made of a material selected in particular from aluminum and card.

6. (Currently Amended) A method according to ~~any one of claims 1 to 5~~ claim 1, characterized in that the trimming of fruit or pieces of fruit is applied automatically by means of a feeder.

7. (Currently Amended) A method according to ~~any one of claims 1 to 6~~ claim 1, characterized in that the mold is lined with the dough so as to cover the side walls of the mold up to a height lying in the range 1/4th to 2/3rds the height of said walls.

8. (Currently Amended) A method according to ~~any one of claims 1 to 7~~ claim 1, characterized in that the assembly comprising the baked pastry and confectioner's mix together with the trimming in the mold is deep-frozen.

9. (Currently Amended) A method according to ~~any one of claims 1 to 7~~ claim 1, characterized in that the dough and the confectioner's mix are pre-baked so as to reach a level of baking that corresponds to 50% to 85% of complete baking.

10. (Original) A method according to claim 9, characterized in that the pre-baking is performed prior to filling with the trimming of fruit or pieces of fruit.

11. (Currently Amended) A method according to claim 9 ~~or claim 10~~, characterized in that the assembly comprising the pre-baked pastry and confectioner's mix together with the optionally-pre-baked fruit trimming is deep-frozen.

12. (Original) A fruit pastry in the form of a bar, characterized in that it comprises a pastry tartlet having a rectangular bottom with longitudinal and end margins, a confectioner's mix filling the bottom of the tartlet, and fruit or pieces of fruit held together by a gelled composition forming a trimming covering the tartlet and rising to above the margins thereof, while substantially reproducing the outside rectangular profile of the tartlet.

13. (Original) A pastry according to claim 12, characterized in that it is packaged in its single-use baking mold, in particular a mold made of aluminum or card.

14. (Original) A pastry according to claim 13, characterized in that the pastry covers the side walls of the mold over a height lying in the range $1/4$ th to $2/3$ rd the height of said walls, from the bottom of the mold.

15. (New) A method according to claim 2, characterized in that a gelling composition is used that contains brown sugar.

16. (New) A method according to claim 2, characterized in that a gelling composition is used that contains a gelling ingredient.

17. (New) A method according to claim 3, characterized in that a gelling composition is used that contains a gelling ingredient.

18. (New) A method according to claim 2, characterized in that a single-use mold is used made of a material selected in particular from aluminum and card.

19. (New) A method according to claim 3, characterized in that a single-use mold is used made of a material selected in particular from aluminum and card.

20. (New) A method according to claim 4, characterized in that a single-use mold is used made of a material selected in particular from aluminum and card.